

MASSACHUSETTS PLOUGHMAN



VOL. LVIII. - NO. 34.

MASSACHUSETTS PLOUGHMAN
NEW ENGLAND JOURNAL OF AGRICULTURE

Official Organ of the N. E. Agricultural Society

MASSACHUSETTS PLOUGHMAN PUB. CO.,

Publishers and Proprietors,

A. N. DARLING, Secretary.

ISSUED WEEKLY AT

NO. 3 STATE STREET,

BOSTON, MASS.

NEW YORK OFFICE,

150 NASSAU STREET, NEW YORK CITY

TERMS:

\$2.00 per annum, in advance. \$2.50 if not paid in advance. Postage free. Single copies 5 cents.

No paper discontinued, except at the option of the proprietor until all arrears are paid.

All persons sending contributions to THE PLOUGHMAN for use in its columns must sign their name. Contributions are paid for on the basis of a fee of good faith, otherwise they will be consigned to the waste-basket. All matter intended for publication should be written on one side paper, with ink, and upon but one side. Correspondence from particular farmers, giving the results of their experience, is solicited. Letters should be signed with the writer's real name, in full, which will be printed or not, at the writer may wish.

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and take their profit from the hide." How many times can this process be repeated before the farm, and in this case all farms subjected to it, will be barren?

To destroy private ownership in land, as the single tax avowedly does, is to strike at one of the strongest instincts of human nature, that of owning a home. To have some place, however small, which a man may call his own and rear his family, is the instinctive wish of every young man and every young woman. It will be a sad thing for the future of humanity if this desire for home making is lessened in even the slightest degree. Yet there are thousands of frivolous young men and women whose ideal of life is to marry, not, however, for home and family, but to board. Necessity may oblige people to do this who know what a home is. But if they are right-minded people they will not rest satisfied until they have a home of their own, and have it paid for. In the good time coming that all should hope for, the Bible ideal of human happiness is a condition where every man shall be able to "sit under his own vine and fig tree, with none to molest or to make him afraid." We cannot grow figs in our cold northern climate, but the grape vine flourishes in some of its earliest and best varieties in every part, and possibly the shade of an apple tree laden with its luscious burden may satisfy the home-loving instinct as well as would that of a fig tree, whose fruit is far less valuable than the apple.

Be Kind to Your Horse.

A gently spoken word or a pat of the hand on your horse's neck will awaken in him a more responsive effort to your will than a harsh, rasping yell or a cutting blow of the whip. The Catholic Calendar relates this characteristic anecdote:

"The wagon was heavily laden with great bags of metal, too heavy for a single horse to draw, one would have thought. It turned into a side street and half way down the block again turned into an alley at the rear of a livery stable. It required considerable tugging on the part of the horse to pull the load up the incline of the alley driveway, but he did it, and the driver looked pleased when the back wheels had made the rise and settled down to level ground. At the barn door it was necessary to turn the wagon around completely and back in. Surefey one horse could not do that. The turn was made easily enough but there remained.

"Back him up, Jim!" said the man, pulling lightly at the reins.

"The horse braced his fore feet and shoved. The wagon did not move.

"The man got down from the seat and went around to the back of the truck and the horse put every muscle to the strain. "Back!" The wagon moved this time at least a foot. Two more, and the back wheels would be over the threshold of the barn door.

"Back!" The command moved the horse to exert his greatest effort. There was a crack of splintering wood and the wagon rolled back.

"Not a blow had been struck the animal. Only gentle words had been spoken, and the horse had done the rest.

"And when it was all over the man did not go on unloading the wagon without a further thought of the great, obedient animal standing still between the shafts. He went to him and took his nose in his hands and patted him between the eyes and said: "Good old Jim! You did do it, didn't you? I knew you would."

"And the horse rubbed his nose against the man's cheek.

"It is pleasant now and then to see such things."

Canker in Apple Wood.

A comparatively new disease has within a few years appeared in apple trees. It is a canker, a fungous growth, which causes at first an enlargement of the branch by attacking the bark. The second stage is to eat away the substance of the inner bark, causing a hollow. The disease progresses, often extending to the middle of the branch, causing it to blacken and die. After a few years it extends over the entire tree and the tree dies. The disease is at first often mistaken for what is called sunscald, and the 20-cent and Spitzburg varieties, that are most apt to sunscald, have generally proven most vulnerable to it. Both these varieties are deficient in vigor, and it is one peculiarity of the disease that it preferentially attacks old trees that have roughened bark, which hold the spores of the fungus until they can work their way down to the inside bark. It will not attack young, vigorous trees. It is quite likely that the present prevalence of the canker is due to the great apple crop of 1896, which so greatly weakened vitality in many orchards that they will never fully recover.

The canker was the subject of a paper by Prof. Wendell Paddock, assistant horticulturist of the New York experimental station, at the winter meeting of the Western New York Horticultural Society at Rochester. The disease is very prevalent in orchards in that section, the great Chaplin orchard in East Bloomfield having been almost entirely destroyed by it. This orchard has been sprayed with poison to destroy insects, but has never been sprayed with fungicides. The trees on 30 acres have been taken out and the remainder are so far advanced with the disease that they will never produce another crop. Where the disease is once established, spraying does no good. It is a preventive, and not a remedy. Severely pruning away and burning all parts affected is the only way to check the disease. Even then, it may take some time to inoculate the tree from spores floating in the air. Or the disease may fasten on the blossom, and

going through the stem of the fruit into the twigs, it may extend first to one branch and then to another until the whole tree is affected.

It is quite possible that this is not so new a disease as is now supposed. We can remember when healthy growing trees 40 or 50 years ago appeared to be dead, and after a year or two the branches that affected would appear blackened and dead. Such trees were often left standing so long as any parts of them were alive. Possibly

price because he had not what the buyers called for, but something which he thought was better. People are not anxious to try novelties in the way of food, or the mass of them are not. If they call for an Early Rose potato it is of no use to offer them a New Queen, a Pearl of Savoy or a Clark's No. 1, even though the farmer could not tell the four varieties apart if they were mixed. They want that which are accustomed to, name and all, and then they will buy.

late-planted corn suckers are only a nuisance. If they produce a nubbin or two, it is sure to be soft corn, good in its way but not nearly so valuable feed as the well-ripened grain. The reason is that the early planted corn has a longer period in which to make the extraordinary growth that corn always makes in less than 90 days, using the remainder of the 110 or 120 between early and late frosts to put all the extra nutrition possible in corn stalks, all of which is later elaborated into ripened grain.

not take them out clean enough to allow the land to be used for any other purpose. They are as hard to eradicate as couch or quack grass, and equally unfit to allow where anything else is planted.

If we had land to devote to pasturing swine we should expect it to get rich enough in a few years to make it desirable to put some hog drop in it, and even if it were an orchard we should think it likely to be better for the trees and better for the hog if after a few years we in that way the hogs were kept off it for nearly an equal length of time. When keeping breeding sows in an orchard we thought it better to use half of it a few years, stocking quite heavily, and then taking the other half for an equal time, or otherwise alternating from hogs to hogs.

But while the artichoke may be good food for breeding hogs, we do not want fattening hogs to work for their living any more than we do milk cows. We decided years ago that we could better afford to pay a hired man \$2 a day to throw over the manure in the barn cellar than to allow the hogs to root it over. We saved the man's wages in the extra feed we saved. Working gives hogs a good appetite, but does not fatten them.

We do not say that the leanest pork made by the hog in the artichoke pasture may not be as good flavored and more wholesome as food than the pork of the corn-fattened hog, but we are not reduced to a choice between the two. By analysis it has been shown that the Canada field pea is worth nearly twice as much per bushel as corn for fattening hogs, and those who turn their hogs in fields of Canada peas claim to have the best flavored and sweetest pork and bacon that is grown. A comparison of crops shows that on an old field not too highly manured the Canada pea produces about as much hog feed as the acre as corn, and the hogs harvest the peas themselves at much less trouble than they dig out artichokes. Somewhat similar claims are made for the cow pea by those who grow them, and with them in the Southern States and Canada peas in colder sections we see no reason for planting what we have always looked upon as a miserable weed, tolerated in a few old gardens because some people like the roots, and it is easier to grow them than to kill them out when once in the land.

And if clover hay is worth such a figure in England now, after two such hay crops as those of 1896 and 1898, there is not much fear of its averaging much less in future years; only, as we have said over and over again, it is quality that sells in London market."

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We do not urge our farmers to grow more clover hay for export, but we think if they would grow more of it and cure it after the above directions, they would have better stock, get better results in both dairy and feeding yards, and find their farms growing more productive from the manurial value of the clover fed out and the clover in the soil.

For many years our method of curing clover hay was to cut when in blossom, in the afternoon, and put in heaps early the next afternoon, while it was warm. Never spread out those heaps, or at most if very green, not for more than an hour or two, but usually to remake the heaps, usually when convenient putting two or three into one, and putting it in the barn when still quite green. We never put in stacks, but it may be better to do so for some reasons.

The failure of many fields to bring good clover when the soil seems to be rich enough to grow a good crop of grass, may be due to the fact that it has too much acid in it, developed by the decay of vegetable matter without sufficient drainage to carry off stagnant water. The first necessity then is for drainage, which, by taking away this surplus moisture, will allow the aeration of rain and frost to pass through them any milk beyond that which the ewes gave. As a result his lambs got to market too late, and were not high enough in quality, and the result was not encouraging. He would have found it more profitable to have kept his lambs until fall.

There is a moral to these two reports which will apply to other than the lambing business. If one wants to get an extra price for his products the road to success is marked on all sides with little details no one of which may be safely neglected.

Farm Hints.

The Agriculturalist has published another account to prove its statement made about two years ago, that corn could be grown at an expense of six cents a bushel, not including rent and interest. The account is valuable as a curiosity. The field is 16 acres, and it is plowed in 7 days, harrowed in three days, planted in two days, and cultivated four times in seven days, all at a cost of \$2 per day for man and team. It was cut with harvester in six days at \$1 per day, and the corn was husked and dried in five cents a bushel.

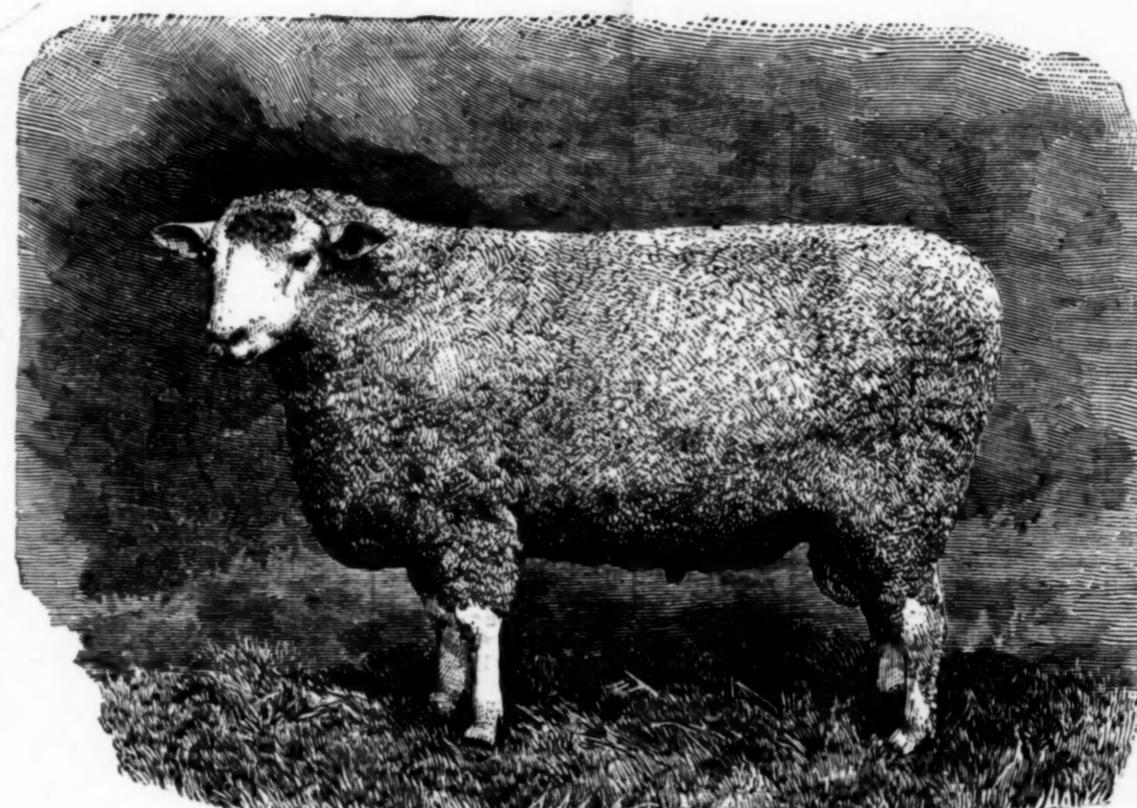
It would seem to an Eastern man that there must have been some large day's work done for small day's pay, but perhaps that is the custom there. To this it adds cost of seed, taxes and board of man and team 262 days, \$12.85, about 49 cents a day, and reduces the cost to \$106.87. Deducting \$20.70 for value of corn fodder, and the corn cost seven and six-tenths cents a bushel. This is a bushel of corn or less, and equal to a bushel of oats or less, which would carry cost of grain to more than 10 cents a bushel. The yield was a good one, 63 bushels per acre, or more than the average.

Of course, if interest, wear of machinery, etc., had been added and Eastern prices had been charged for labor, the cost would have much increased, as it might have been decreased by allowing better price for fodder from 16 acres of corn. Such accounts prove nothing unless they are analyzed and made over again at our prices.

While clover hay is selling in Montreal at \$4 per ton, baled, or often at less a price, it is worth in London, England, from \$23 to \$24. One reason for this difference in price is that good clover is better appreciated by feeders of all kinds of stock in England than it is in Canada or the United States, and a reason for this fact may be that it is cured differently there than in the United States, which are adapted to timothy and fine grasses more than clover.

The minister of agriculture of the Dominion is making an effort to increase the exportation of hay from Canada and the Provinces, and in this connection the Journal of Agriculture gives some good advice in regard to treating their clover hay in curing as it is treated in England, and the advice is also good for those who grow clover for feeding at home, as well as those who desire to export it.

They say "the first thing to bear in mind is that the less the clover is meddled with, the better the hay will be, for it is the very



ENGLISH DEVON LONGWOOL RAM.

AGRICULTURAL.

Rental Value of Land.

The single tax doctrine, proclaimed by some wholly impracticable theorists, would put the burdens of government wholly on landed property, of course placing much heavier taxation on unimproved city lands, when rented could be built upon, as the renter desires, than on farm lands that cannot be profitably thus improved. This cannot be done, however, without some loss to the farmer.

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Earliest Planted Corn Best.

Although corn is a hot weather plant, and is mainly dependent on July and August for its success, it is none the less important to plant as soon as the ground is warm enough to germinate the seed and danger of frost is past. The plant which comes up in May will perhaps make a slower growth at first than corn planted in June. It may not in September have a longer stalk than the June-planted corn, but it will average more ears to the stalk, and these will be well filled and ripened, while the late-planted corn will have ears that are only partially matured. The whole period will be out of the way in spring and the first frost in fall in most parts of New England is only a little more than 100 days, usually about 110. In that time the corn roots have drawn from the soil the plant food to make a greater amount of grain than can be produced in any small grain crop. It is a wonder, then, that the corn roots need to do that at work as easily as possible?

Of course the great bulk of corn grain is drawn from the atmosphere through the magnificent leaf growth which this kind of grain makes. If corn were not so largely carbonaceous, the crop could not be made at all in so short a time. But when the roots begin to bear and needed more potassium than ever to perfect both fruit and seed, the supplies that had been given were withheld. As the tree can only reach around to the extent of its root growth for food, as soon as this is partially exhausted the tree begins a process of slow starvation.

Though it is called apple canker, other trees, including the pear and quince, are subject to it. The brown rot which sometimes attacks apples and pears will spread if some of the rot is placed in contact with a cut surface on a healthy tree. This brown rot of apples and pears was, we believe, known many years ago. But it was before so much was known about bacteria, and little attention was given to the rot, as beyond destroying a few specimens it had no power to injure the tree. Now either the disease has grown more virulent or trees are more susceptible to it than they once were.

Wherever this disease is suspected all orchards should be sprayed with Bordeaux mixture. This will kill the spores that are on the limb, and it should be done before the tree begins to eat into the tree it poisons the sap, and the fungus is carried all through the limb. The effect of spraying with Bordeaux mixture is always to produce a smooth bark and a healthy green color. If farmers will not spray to save their fruit they may at least be obliged to do so to save their trees from being destroyed by this new fungus disease.

Trade with China.

Admiral Lord Boreasford, when talking to the Board of Trade in New York about the possibilities of the future trade of this country with China, said: "I have visited every port, every town of any importance, and every principal building in China. They tell me there that a Chinaman's word is as good as his bond. I believe from what I have seen and been told that the Chinese are an ideal people to trade with. One important lesson manufacturers should learn with those people is to send them the kind of cloth they want, no matter how absurd or fantastic the pattern may seem to our eyes. If you send them what they want they will buy plenty of it. If you send them what they don't want because it looks absurd to your civilization, it is a waste of time and money to send them to make a strong key for soap making.

If the spring is wet and cold there may be two weeks or even more difference between early and late planting, yet without absolute frost to nip the leaves at any time if a frost should nip the early corn, go through it and eat off as far down as it is browned. This is tedious, tiresome work or harrow is put in a field thus treated, the corn will make an extraordinary growth, each root having besides its main stalk a sucker by its side, and sometimes two, each bearing either an ear or a nubbin. It would be impossible to get such a growth of ripened grain on June-planted corn, though so far as the stalks were concerned the early corn might appear best.

All corn will send up suckers if its leaf growth is checked early enough. But with the disease may fasten on the blossom, and

reverse of meadow hay, which cannot, at any stage of its making, be tangled and broken up too much or too often. In other words, make meadow hay, let clover hay make itself. And, if possible, let the farmers be persuaded to put their clover hay into stack, instead of into the barn. It should be stacked green enough to get a good sweat; after which, it will be more than half pressed when it is ready for the machine. Cut early, and made in this fashion, there is no reason why Canada clover hay should not sell well in the English market. Take the average of years, and it fetches a five-pound note" (\$24.00) a load of 2016 pounds, in the London market, and it is thicker than it should go, as the great dealers of the metropolis are always ready to pay for

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AGRICULTURAL

Girls Who Put Up Seeds.
Unless it be a lightning-speed stenographer or a bicyclist pedalling for a wager, no human beings in this town work faster than the girls putting up seed packets in the wholesale flower houses at this time of year.

"How many of those can you fill a day?" was asked of a girl manipulating ounce and quarter-ounce and quarter-pound packages of seed in a downtown store.

"Fifty-eight a minute," came the prompt answer, with a never a pause in the dipping and measuring and pouring in, and before the visitor could even take in the idea of how many this might mean in an hour, the little flowered paper squares, all sealed and ready for shipment, had mounted up in sufficient quantities to make a newly emptied basket necessary to hold them.

"I have been filling seed packets here for six years," said the expert later, when a momentary lull made conversation possible. "Of course, when I first came I couldn't begin to do what I can now. My fingers couldn't move fast enough, and these I learned seemed too small to take hold of easily, but with a little practice I got on better, and after a time, in a season or two, I could turn round sharp and be of use. By three of us working together, one opening the bag, one filling, and one sealing, we can turn out a quantity. A late cold April like this was makes all the rush work come at once, and the firm takes on new girls to help, but experience and practice are needed in the seed business, and in working with high-grade seeds or with the mixed papers a filler has to be exact and trustworthy or she would do damage.

"What are the most expensive seeds we work with? Petunias, the fancy, newly grafted kind, and calceolaria. The very smallest measures are used for these seeds, and it's something like working with a fine cambric needle or picking up very small beads for passementerie. You see, this is the duper used," and she held up a little, long-handled metal ladle, the spoon part of which would not hold more than a good sized drop of water or a part of a small pea.

"The finest petunia seed is worth \$25 an ounce," the seed measurer went on, "and part of the seed would furnish over many plants, so we put up very small quantities, and the seed is as light and fine as chalk or down, so it must be worked with very carefully to avoid waste. Certain extra grades of calceolaria and petunia seeds come as high as \$120 an ounce. I know that \$40 a pound for petunias sounds like a fairy tale, but the greatest palms are taken to rear those plants. Of course nobody ever buys a whole pound, so the proportionate value is great. In vegetable seeds the most expensive that we have to consider is the cauliflower. That is worth \$40 a pound and is put up in very small measurements. The most of the vegetable seed, however, are easy to work with, being only five and ten cents an ounce. Corn and peas and beans are particularly behindhand this year."

There are hundreds of girls employed in the wholesale seed houses. Most of them are taken on in November and work steadily until February, but the spring season, along about May, invariably calls for a fresh relay of workers, and after the first stock of already-to-seed packets has been depleted, the girls and all hands have to work to the utmost to get ready a new supply. People who have planted their seeds and had them fail to come up send for duplicate assortments, and those who had perhaps no idea of planting at all are moved to experiment with flowers and vegetables when the first warm days come, and there is a feeling for outdoor occupation. For this reason, although the regulation seed orders are all filled and provided for during the winter season, the demand is never to be calculated definitely, and every large firm has to turn in and put up a new supply when the planting season is actually on.

Most of the girl seed workers work under supervision, and are valued only because they are small, fingered and alert, and can do the delicate work more expeditiously than men. Those who, like the 58-grade-a-minute experts have learned the business, and are not only quick, but exact and reliable, are kept on the payroll all the year, and regarded as valuable adjuncts to the business. A leading seed house (akes on from 60 to 100 girls in the spring (rush season), and keeps two dozen or so employed regularly. The girl power seed worker is seldom a wage earner from convolution, because there is no help for it, as is the case with the factory girl, the girl seamstress, or the larger proportion of shop girls. The seed business is too irregular to be considered as a legitimate trade to be depended upon for living wages, and so the seed girls are drawn from those having homes and parents to support them, but who work for pin money and because the business is light, clean and pleasant, and the pay in fair proportion to the work. Most of the girls live out of town in little suburban homes, near Jersey City and Brooklyn, and a man who engages batch after batch of them says that the first American seems to succeed best and stick to the business longest. Working among the seeds and becoming familiar with the nature and needs of plants and flowers generally leads the workers to experiment on their own account with growing things in their home plots, and this makes them additionally valuable to the business.

"Some of our girls have remarkable memories and can carry more seed knowledge in their heads for use, off hand, than any man in the trade," said a seed store proprietor who had been extolling his woman head worker. "They can recall how many inches across a flower is when grown from a certain grade of seed, know all about the shadings and markings of the blossoms, and whether this one is velvety and dark or streaked and light or mottled; what seeds give the best results, whether this variety or the other was best liked by customers, and a lot of such facts that a man would use a notebook to keep track of. No woman is really at the head of or in the most responsible position in any large seed house that I know of. The florists and farmers seem to like best to treat with men regarding their business, and there is a feeling in the trade that men are more thorough and well grounded in the florist's knowledge, and are the natural leaders, but there are women getting good salaries and doing good work everywhere in this line, and several that I know of would be easily missed if they should give up."

"Women make excellent flower salesmen, if I may put it that way. If a person comes in not knowing exactly what he wants, the saleswoman will make a dozen taking suggestions that man would not think of, and she's apt at keeping the run of the trade and remembering instances where such and such a plant was sold to a certain person and gave satisfaction. The girl who has experimented on a little home garden of her own can give valuable hints to amateurs, and several of our girl workers have made up amateur and city garden collections of seeds from their own taste and knowledge that were practical and proved good sellers."

In the big seed and flower supply houses in downtown New York at this season, some hints of husbandry and tillage and the things that the country is most concerned with appear to have got down under the elevated roads and into the wholesale district. Trowels and light-handled rakes, and hoe, watering pots, pruning shears and flower scissors are put out on the pavement in juxtaposition to hanging baskets, boxes of newly started seeds, tomato seeds, tomato and cabbage plants all ready to be transplanted, royal foliage plants and boxes of hydrangeas, blooming tulips, sweet peas and the like. All have the trade symbol and price mark uppermost, but the greenness is there, and the scent of newly turned-up earth and some faint intimation of what is going on in gardens and fields and vegetable patches beyond the town's limits.

The seed packet girl has a nice talk with the florist's man, who has come in for a duplicate package of poppies, or primulas, or heather, and she sells the little boy from down Staten-ton street way a packet of mignonette seed for his first escape garden, and gets together a good assortment of hardy herbs for the vegetable woman whose farm wagon waits outside, and who has sent her little girl in to do the errand. "Sweet marjoram, lavender and sage," she selects, with old-fashioned hornbound and hyssop for a garden border, and wormwood to fill out the package.—New York Sun.

Quack Grass in Sandy Soil.

When quack grass gets possession of sandy soil containing little vegetable matter, it is nearly impossible to eradicate it. The roots of quack run much deeper in sand than in heavier land, and they are more persistent in living. If you cover quack leaves with sand, it does not smother as it would under the same bulk of the more compact soil. It is impossible to plow sandy land deep enough, except by having one plow follow another, to turn the quack grass roots to the surface. In heavier land nearly all the horizontal roots are found at about the usual depth of plowing, and letting the plow down an inch deeper will bring most of them to the surface, where they may be raked up and thrown on hot fires. But if this were to be done on sandy land it would reduce the soil to gravel.

It is better to have a growth of quack grass on sandy soil than to have nothing. If kept closely pastured quack grass is sweet, tender and nutritious. If allowed to grow large the plant becomes less palatable, and some of the plants will throw up seed stalks. The scythe will, however, keep these down. Some farmers who have sandy soil claim that for them quack grass is a good thing. It prevents them from raising more profitable crops where it grows, and we always had a suspicion that their liking for quack grass was necessity rather than choice.

Besides, the pest is always spreading into places where not even the farmer on sandy land would have it if he could help it.

Tillage and Productivity.

There is nothing like good tillage to bring out the full productivity of the soil. This fact should never be lost sight of, although in the discussions of fertilizers all the importance is generally attached to them. No soil, however rich, can do a tithe of its duty unless good, intelligent tillage is given to it.

Cultivation must begin right and continue late. The more the soil can be turned over and pulverized the more will its productivity be increased. Tillage for the sake of improving the soil should be the motto more than cultivation to keep down the weeds. The latter is often the excuse to which many farmers go, for when the weeds are killed they consider their duty done.

A recent examination of the soils showed that there were vast quantities of plant food in them that their owners had never dreamed of. They had been indifferently cultivated for years, and their owners classed them as medium soils, neither very good nor very bad. Some of these soils were remarkably rich in nitrogen and potash, and yet they did not begin to yield the results obtained from soils dressed with these commercial fertilizers. What was the difference? Simply that the potash and nitrogen in the soil were not in an immediately available condition, while in the commercial fertilizers they were. The needed seed will use the potash and feed regularly. The girl power seed worker is seldom a wage earner from convolution, because there is no help for it, as is the case with the factory girl, the girl seamstress, or the larger proportion of shop girls.

The seed business is too irregular to be considered as a legitimate trade to be depended upon for living wages, and so the seed girls are drawn from those having homes and parents to support them, but who work for pin money and because the business is light, clean and pleasant, and the pay in fair proportion to the work.

Most of the girls live out of town in little suburban homes, near Jersey City and Brooklyn, and a man who engages batch after batch of them says that the first American seems to succeed best and stick to the business longest. Working among the seeds and becoming familiar with the nature and needs of plants and flowers generally leads the workers to experiment on their own account with growing things in their home plots, and this makes them additionally valuable to the business.

"Some of our girls have remarkable memories and can carry more seed knowledge in their heads for use, off hand, than any man in the trade," said a seed store proprietor who had been extolling his woman head worker. "They can recall how many inches across a flower is when grown from a certain grade of seed, know all about the shadings and markings of the blossoms, and whether this one is velvety and dark or streaked and light or mottled; what seeds give the best results, whether this variety or the other was best liked by customers, and a lot of such facts that a man would use a notebook to keep track of. No woman is really at the head of or in the most responsible position in any large seed house that I know of. The florists and farmers seem to like best to treat with men regarding their business, and there is a feeling in the trade that men are more thorough and well grounded in the florist's knowledge, and are the natural leaders, but there are women getting good salaries and doing good work everywhere in this line, and several that I know of would be easily missed if they should give up."

"Women make excellent flower salesmen, if I may put it that way. If a person comes in not knowing exactly what he wants, the saleswoman will make a dozen taking suggestions that man would not think of, and she's apt at keeping the run of the trade and remembering instances where such and such a plant was sold to a certain person and gave satisfaction. The girl who has experimented on a little home garden of her own can give valuable hints to amateurs, and several of our girl workers have made up amateur and city garden collections of seeds from their own taste and knowledge that were practical and proved good sellers."

Better Good Afar Off

Than Evil at Hand.

If the "evil at hand" is a disordered condition of the blood, the "good" is not "afar off." Hood's Sarsaparilla is a natural blood purifier, and within the possibilities of everyone. It cures scrofula, salt rheum and every other form of blood disease.

It relieves dyspeptic troubles and kidney and liver difficulties. Its use has saved thousands of lives and made people better able to stand the cares and worries of life.

Eruprions — I spent hundreds of dollars on cures on my right leg with permanent good. Six bottles of Hood's Sarsaparilla completely cured me. I am very grateful." HERMAN BARTLETT, 402 Ninth Ave., New York City.

Scrofula Sore — "Enlargement of the arm bone with a bunch, proved to be scrofula. The sore discharged disagreeably. Hood's Sarsaparilla healed it all and left me sound as a nut." CAPT. WM. S. BARKER, Box 517, Joplin, Mo.

Rheumatism — "Five bottles of Hood's Sarsaparilla cured my inflammatory rheumatism, and I can now do my own house-work." MRS. H. CROWNINGFIELD, 304 Prospect Street, Stamford, Conn.

Catarrh — "I had dysentery and took Hood's Sarsaparilla for it and found beside reliving that by persistent use it cured the colitis of 15 years standing. We are now without Hood's." MRS. M. D. WILARD, Box 517, Joplin, Mo.

Catarrh — "I was so low with catarrh, could sleep, eat, rest, was constipated, run down. Two bottles Hood's Sarsaparilla cured the tired feeling and I do my own work." MRS. A. DICK, Millville, N.J.

The Blood — "Was tired out, had no appetite until I took Hood's Sarsaparilla. The blood right up and I can eat heartily." ERIN M. HAGER, Athol, Mass.

Hood's Sarsaparilla
Never Disappoints

Hood's Pills cure liver fits; non-irritating and only cathartic to take with Hood's Sarsaparilla.



ROUGH-COATED COLLIE DOG.

and nitrogen so the plants could immediately take them up.

That is about the case with all of our soils. They need cultivation to bring out their possibilities, and to make the potash and nitrogen immediately available. More than this, good cultivation improves the mechanical conditions of the soil so that it performs its functions much better. Most soils are not in a fit condition naturally for our fine cultivated plants to thrive in, and they need good treatment to prepare them as seed beds. Many are so thick that there is no drainage, and the plants suffocate or drown in them. Good cultivation breaks up the soil, pulverizes it and enables the water to percolate properly through it to the subsoil. Thus good tillage is essential to successful farming, and is as important to the soil itself as to the plants.

W. E. FARMER.

New Hampshire.

Ensilage and Dry Fodder.

Those who raise ensilage-fed herds invariably have a decided advantage over the farmer who confines his attention entirely to dry fodder and grain. But on the other hand, there are farmers who do not make the ensilage a success because of lack of proper study of economy in feeding or generally poor management of the whole dairy farm. The comparison of such a man with a first-class dairyman who believed in dry fodder and grain is not fair. There are plenty of good farmers today making a success with herds that are fed entirely on dry fodder, corn meal, bran and similar grains. They are too conservative to take up the silo, or they are willing to let it enough alone. But because they make a success in their present work it does not follow that they would not make even more profits by adopting the silo. Let such progressive farmers give the silo all the care and attention they give to their present system of feeding, and if they fall once they might be justified in casting discredit upon the silo.

A. E. FARMER.

New Hampshire.

BUCKWHEAT FOR LOW GROUNDS.

The buckwheat crop is popular in the fact

that it can be put in after July and still make a crop of grain that furnishes excellent food for man. It is almost always sown on low, wet land, which it tolerates well in the first year. If a crop is sown close to the tree and against it at this season, the grass quickly rots and prevents the whole furrow from becoming set, between the rows of trees, throwing most of it on the dead furrow which comes in the middle between the rows where the fertility is least.

he first milk, and in the second case 1% more than as much. The two which showed the least variation averaged over four times as much fat in the last milk as in the first.

This shows another fact. Those who

follow the plan we suggested some time

ago in these dairy notes, of milking out a

full stream from each test, to remove any

bacterial germs that might be in the milk

passage, or in dust collected near its mouth,

and not using that milk with the other, would not lose much butter fat by so doing.

A. MINNESOTA paper says that the hand

separators is rapidly growing in favor in

that State, and the number in use is rapidly

increasing. It is not those who are too far

from the creamery to patronize it who are

investing most in separators, but many of

the larger dairies near the creameries are

using them, and going into the manufacture

of butter at home. As a result there is an

amount of first-class dairy butter being

offered there which is a genuine surprise to

those who thought that private dairying

was a thing of the past, or confined only to

those who made grease butter, which would

need to be "renovated" before it could be

used.

That is really what sheep breeders should

do in every country. They should try to

find a cross breed that would be better suited to their climate, food and other circumstances of any given State. Our country

is large and varied that several such breeds

might be needed to satisfy the needs of farmers in all sections.

But as a rule our native

Merino should be the foundation for such a cross.

This breed has long been with us,

and its only qualities are better known than any other.

Long existence has made the Merino adapted to our climate and the number in use is rapidly

increasing. It is not those who are too far

from the creamery to patronize it who are

investing most in separators, but many of

the larger dairies near the creameries are

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of butter at home. As a result there is an

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POULTRY,

Practical Poultry Points.

The Australian Agriculturist gives seven good reasons why farmers should keep poultry, and some good advice to those who desire to engage in the business, which we republish because it is just as applicable to farmers here as to those on the opposite side of the earth. The reasons there are different from ours. Many of their crops and most of their management must differ greatly from ours, but in the poultry business we must both follow the same methods to achieve success. They say there should be poultry on every farm.

Because you ought by their means to convert a great deal of the waste on the farm into money, in the shape of chickens and eggs for the market.

Because, with intelligent management, they ought to be all-year revenue producers, excepting, perhaps, during the molting season.

Because the manure from the poultry house will make a valuable compost for use in either vegetable garden or orchard. The birds themselves, if allowed to run in the orchard, will destroy many injurious insects.

Because, while cereals and fruits can only be successfully grown in certain sections, poultry can be raised for table use or to lay eggs in all parts of the country.

Because poultry raising is an employment in which the farmer's wife and daughter can engage, and leave him free to attend to other departments.

Because it will bring the best returns in the shape of new-laid eggs—during the winter season, when the farmer has most time on his hands.

Because to start poultry raising on the farm requires little or no management.

Poultry can be made with little cost, a valuable addition to the farm.

Warmth is a condition of nature favorable to the production of eggs and meat, and to health providing comfortable quarters to invite disease.

When keeping fowls in yards there is nothing more essential to learn than when not to feed. To have courage to withhold an important requisite in management. Fed too often, they become idle and profitless.

Poultry in yards would give better returns than on a range if properly managed, but to give a small flock the proper attention would cost much labor. This is not counted when the flock is kept for pleasure, but on the farm the case is different.

(11) It is found that, when charcoal is added to the food of fattening turkeys, they gain more rapidly. When crowded, portion of the food is liable to ferment in the crop so it passes into the gizzard. Charcoal absorbs gases and relieves the acidity, and to this property of the charcoal the benefit is due.

ANNE C. WEBSTER, Pennsylvania.

Poultry and Game.

Poultry receipts continue small, but as there is but little demand, there is not much change in prices. Just a dull trade. Choctaw Northern and Eastern flocks killed chickens are still at 15 to 30 cents a pound, and choctaw Jersey at 15 to 18 cents. Fair so good at 10 to 15 cents. Good fowls are scarce at 13 to 14 cents for fresh-killed Eastern, and 12 cents for Western; and fowl and fowl 10 to 11 cents. Western broilers 22 to 25 cents a pound, and capons 17 to 20 cents for large, 12 to 16 cents for small to medium. Live fowl at 10 to 11 cents. Western turkeys 10 to 12 cents for fair to good and 12 to 14 cents for choice. Ducks 10 to 11 cents and geese 8 to 10 cents. Pigeons still scarce. Western 90 cents to \$1.25 and native \$1 to \$1.50 a dozen. Squabs coming more freely, and small and mixed lots at \$1.50 to \$2 and choice large at \$2 to \$2.50 a dozen.

HORTICULTURAL.

Orchard and Garden.

Some one puts out the claim that his pure-bred fowl which happen to be off color in feather are much better layers than those which are feathered according to the standard. We do not care to dispute his statement, because we do not know him or his hens, but would suggest that it is so, it just happens so. We do not believe that is in any way a general rule, as we never heard it suggested before.

We know that not many people can give any record of the production of individual hens to prove or disprove any such statement, but we know that when we have selected pens true to feather, they have usually, if not always, proved as productive as those which we rejected. We certainly did not attribute it to the influence of the male kept with them.

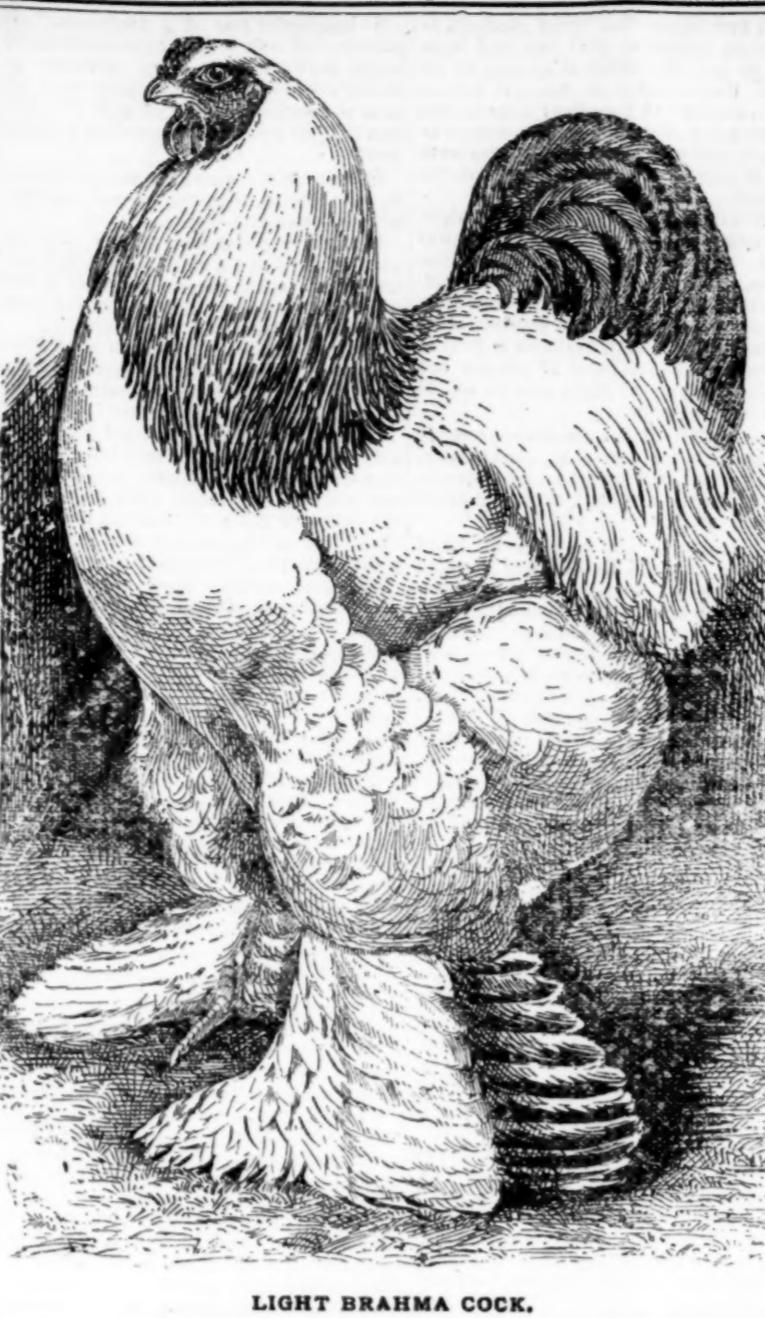
But we do not put any moping, lazy or over-fat hens into the breeding pens if she is ever to be handily marked, which may give those pens a little advantage, as we sometimes are not as particular about the others, keeping some because they have been, or we hope they will be, better than they are when we reject them.

Farmers usually do not care to send cattle sheep or hogs to be sold for slaughter until they are pretty well fattened. When they are fattening pens for sale they give extra feed and extra care to produce the most possible pounds of flesh at the least cost.

But when they find that they have old fowl or chickens to dispose of, they are ready to sell to the first buyer that comes, and they think it is a strange thing to put them up for feeding a few weeks before selling them, whether they were to be sold alive or dressed. A few give their turkeys a little extra feed a few weeks before Thanksgiving, but have not much system about it. They do not know whether the gain in weight pays for the feed or not, but they just give it because it is a sort of custom, and they have a little faith that it will do some good, but not quite as strong as when they have in the moon signs by which their grandfathers were ruled in planting and in care of stock.

Another tree, growing in sod land, was found to have its roots so near the surface that the roots would probably have been destroyed by plowing a usual depth, and liable to have been destroyed by a severe drought, as it would have had to contend with the thickly growing and deeper growing grass roots.

He believes that the tree roots will put out in a search for food to where it can be found, as naturally and instinctively as the growing branches of the plant turn toward the sun, and that manure or fertilizers should be applied broadcast in an orchard because the trees rather than directly under it. In this opinion we fully agree. Such applications tend to induce the tree to send its feeding roots farther abroad, and it thus obtains a



LIGHT BRAHMA COCK.

better supply of moisture as well as of the necessary plant food.

In regard to fertilizing orchards, he quotes from Professor Vorhees of New Jersey, who says that a very serviceable mixture may be made by using 10 pounds each of fine ground bone, acid phosphate and muriate of potash, using 400 pounds of this mixture to the acre as soon as the trees reach a bearing age, and increasing the amount as they grow older, applying it every year. In some cases it might be better to make the amount 150 pounds of the ground bone to 100 of each of the others. He adds to this that some of the best growers use each year from 1000 to 1500 pounds of this mixture to the acre, and find a profit in larger yields, better fruit, and an increased tendency to bear every year, and longer life to the orchard.

Upon light, sandy soils will add to this mixture about 125 pounds of nitrate of soda of its equivalent of 22 to 25 pounds of nitrogen in other material, and would use a larger amount to the acre.

Professor Vorhees tells of a peach orchard which was divided into three plots. One received 20 tons of barnyard manure to the acre each year, and in seven crop years the average yield was 277 bushels of peaches a year. Another received each year 150 pounds nitrate of soda, 350 pounds dissolved bone, 150 pounds muriate of potash each year, and for the same seven years the average yield was 261 bushels to the acre.

The third plot was not manured or fertilized, and in the seven years averaged 26 bushels a year.

While the crop was a little heavier on the manured part the fertilizer would cost less in this section and require less labor to apply it. After eight years the unmanured plot had practically ceased bearing, while the plots on manure and fertilizer were bearing better than ever. It should be borne in mind that a peach orchard requires more fertilizer or manure than the apple or pear.

The crop is more exhaustive and the wood grows more rapidly. This last is also a reason for using the quickly acting soluble nitrate of soda instead of other materials to furnish the nitrogen they need.

Professor Woods, director of the Maine Agricultural Experiment Station, has been studying the adulteration of foods. We give some of his conclusions upon the fruit industry:

The "fruits" jellies, jams, etc., afford an interesting field of adulteration. Samples of grape, strawberry, raspberry and other jellies were exhibited, which were apparently free from either fruit or jelly, being made up of starch paste, sweetened with glucose, colored with coal tar dyes, flavored with chemicals and preserved with salicylic acid. Many of the jams and condiments sauces are colored with coal tar or other dyes, and preserved with salicylic or benzal acids. The remedy for this evil is to be found in efficient legislation and inspection.

Many States have good food laws, which are being enforced, and are gradually reducing the worst forms of adulteration.

This is a matter which should interest all fruit growers, as well as the advocates of pure foods for health's sakes. If as good and wholesome jellies, preserves, etc., could be made without fruit as is now used, they might be pronounced pure food, and their names sanctified by the boards of health.

But at the best they are an imposition upon the public, not only reducing the demand for fruit by so much as would have been required to make as much fruit compounds as they display, but to a greater extent as they fail to give satisfaction, and thereby reduce the demand for the genuine article.

It is not unusual to hear people say that they do not like this or the other jelly, that it "does not agree with them," when they really have not tried it since the days of their childhood, and is quite a fact that they have in the moon signs by which their grandfathers were ruled in planting and in care of stock.

Old hens were said to be broody and killed when they began to get broody it would make but little difference, as they are then in about their fittest condition, but many do not take them then. They wait until sometime when they have not been laying for a few weeks, or when they have been at mischievous in the garden, and then away they go, fat and lean together, and, of course, they all go to the value of the lean ones.

A better way to do would be to put all that were to be sold in a small yard, and feed them about three weeks with plenty of turnip meal and whole corn at night, with pure water, and not too much green food unless it is clever or beets. Three

weeks of such treatment with not much enough of flesh to repay the grain bill four times over. For chickens separate the sexes and feed in a similar manner, but for four or five weeks. If they are good to begin with they will bring a good price to make a pound of poultry worth 10 cents a pound than it does to make a pound of pork, which will not sell for more than five cents. And if any one doubts that more pounds are needed on some that reaches our market let him visit a poultry stall, and see the sowry, lean things sold at 10 to 12 cents a pound, and then those twice as heavy that sell more readily at 15 to 18 cents a pound.

One or Two Breeds of Poultry.

After one has experimented and satisfied himself that a certain breed is the best and most profitable, would it be advisable to pin his faith to one breed to the exclusion of all others, or would it pay better to raise two or three of the best? This question has been raised many times at the institutes, and a variety of answers have been given in the hearing of the writer.

Personally, I think that two breeds as a rule are better than one, no matter how fine a breed it may be. If one expects to make use of the poultry either for the table or market the value of two breeds is greater. It is possible to find both good layers and good roasters and broilers in the same breed; but it is better to select one breed for the eggs and another for the flesh. The fowl-carrying breeds should be considered chiefly in the light of their specialty, and then according to the number of eggs they lay. The latter quality cannot be ignored even when they are raised primarily for their flesh. The eggs must help to pay for their keep while they are growing.

A good plan is to raise a breed that will produce the greatest number of eggs, and then have a few that are noted for their flesh.

How to do this is easy if one studies the different qualities of the various leading breeds on the market. The Plymouth Rocks are first-class layers, and they also make excellent roasters and broilers. Probably they come the nearest to the general-purpose fowl of any in existence. The Wyandottes, on the other hand, are excellent layers, but they would hardly be recommended for roasters or broilers. In other respects these two breeds are very similar to the Wyandottes. They are excellent layers, but hardly to be recommended as roasters.

In either two of these combinations is good. The Plymouth Rocks are equal to any for laying, and the Leghorns or Wyandottes are equally good in this respect. Then if roasters are needed for one reason or another there is a supply on hand from the Plymouth Rocks. So to my thinking at least two or three of such breeds will give better satisfaction than only one.

ANNE C. WEBSTER, Pennsylvania.

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MASSACHUSETTS PLOUGHMAN
THE NEW ENGLAND JOURNAL OF AGRICULTURE

BOSTON, MASS., MAY 20, 1899.

Do you hear the whirr of the autocar?

Molineux should write a book on the bombs.

The inauguration of the open car season revives the end-seat hog.

Rudyard Kipling, LL. D., makes one want to giggle. The very look of it is funny.

Boston is coming on. At last a woman has presided over a school committee meeting!

Chester Hill with \$150,000 of improvements ought to be a small piece of paradise here in our "midst."

The Revere Beach & Lynn Railway is the first steam road we believe to adopt the tariff of a cent a mile for passenger travel over their lines.

Solomon Lincoln's election to the presidency of the Boston Public Library board of trustees is another example of the man honoring the position.

Oh, dear! President Bixby of the Revere Lay College is making Massachusetts out to be almost as "paganistic" as New Hampshire. Can't somebody prove that he's wrong?

Andrew Carnegie has just been elected an honorary member of the American Library Association. Perhaps he'll find here the "college man" for which he has sought elsewhere in vain.

Governor Roosevelt now advocates the restoration of the whipping post! Wife-beaters and beaters of children and dumb animals would do well to suspend operations. Teddy has "way with him" which usually fetches any measure he advocates.

Ambassador Choate has made another happy hit in London. His speech on Monday before the British and Foreign Sailors-Society ended thus: "Every American is entitled to feel sympathy with such a society as this, for its founder signed the treaty of peace of 1814, a treaty which has never since been broken by the two nations, and, I trust, never will be." And then, of course, our English cousins cheered!

Bishop Potter's prayer, to be used in the churches during the peace conference at the Hague, is the right thing at the right time. Meanwhile our Government has instructed its delegates how to act on the three broad questions which will be discussed. In arguments concerning the reduction of armaments, our position most naturally be that of a looker-on, but with respect to discussion of the proposition that invention shall not be encouraged to develop and intensify the destructive machinery of warfare, this country will doubtless do its part. Here there will be "much to be said on both sides." When the subject of arbitration is reached the Americans will talk up like the men that they are. As a people we cordially favor this international arbitration idea, in spite of our own little lapses from strict consistency.

There is sharp competition for any unoccupied islands in the Pacific ocean just now. We required Hawaii and its group of islands only just in time to prevent some other power from grasping them. The latest incident in this national rivalry is for the possession of the friendly islands. They are peopled by a harmless, inoffensive race, but unfortunately some German traders came among them and soon brought claims against the islanders for \$125,000. Some of the debts were 30 years old, but the German government backed up the claims, and intimated that if the debt were not promptly paid a German war vessel would seize the islands. The British Government, finding this state of affairs, promptly paid the German debtor's claim, and will take the islands under British protection. What the Emperor William thinks about being thus entititled is probably too full of oaths to be put in type.

While the great number of dry, fine days that we have just now are favorable to getting in crops and preparing the land for such as it is not safe to plant yet, there is a drawback to this advantage which shrewd farmers cannot help considering. It has been dry most if not all the time since clover seed was sown, unless sown very early. The early sown undoubtedly germinated, but how is the young plant faring these dry, sunshiny days? It can have as yet very little root unless sheltered under a clod of rich earth or manure. It is worth while to go through fields where clover was sown this spring, and see how large a proportion has germinated, and how much has got enough hold on the soil to last until now. The annual clover seeding is worth many millions of dollars to farmers, and an occasional rain about these days would be welcome for the clover's sake, even if it did interrupt plowing and planting. It is to be feared, however, that after so long a period of drought, when rain comes there will probably be too much of it.

There can be no doubt that Cecil Rhodes, discredited and even censured as he was a year or two ago by the British Government for the Jameson raid, is today the idol of the British public, and especially of its wealthier and most influential classes. The annual meeting of the South African Company was held in London last week, and Cecil Rhodes was the undoubted lion of the occasion. Three million pounds sterling, or \$15,000,000, were subscribed for railroads in Rhodesia. He defined the policy of the South African Company as the "open-door" policy with no special privileges for British manufacturers. In many articles, especially iron and steel, American manufacturers, he said, could and did supersede British manufacturers, and in all these Rhodesia would buy where it can buy cheapest and best. Rhodesia had gone thus far without government support, and was entitled to mark out its own policy. This declaration of independence on the part of a man not long ago censured may mean that South Africa is to be rather an independent power than a dependency of Great Britain.

The report of the commission to investigate army beef contracts is at last published. Its character has been partly anticipated, for it was known that various members of the court were violent partisans of the Secretary of War, and disposed to shield him from blame so far as possible. But the evidence was too strong against the War Secretary, and he comes in for more censure than was at first expected. But to even up matters, and perhaps to please Secretary Alger, the report censures General Miles. What General Miles did, as also what Governor Roosevelt of New York and

other officers in the Cuban army did in issuing the round robin, was technically insubordination. But it was done because the volunteers at the front were suffering, and even almost starving, because of the incompetence of Secretary Alger, Gen. C. P. Egan and the other incompetents whom Secretary Alger had gathered around him. General Egan has been dismissed from the army, though drawing half pay, and the country, in the light of later developments and testimony, is not satisfied with that ending. Secretary Alger is the worst offender of all. It was his incompetence that made his pits in the war office secure, while he vended his spleen upon such officers as Gen. Nelson A. Miles, whom the whole country honors, and most of all because he dared to do a technically improper thing when the lives and health of our volunteers in the field required that this be done.

The National Census of 1900.

The appointment of Hon. Horace G. Wadlin, chief of the State Bureau of Statistics and Labor, as supervisor of the national census to be taken next year in Massachusetts, is especially gratifying to State pride, besides being satisfactory every other way.

It was Mr. Wadlin who took the direction of our State census in 1895, and the work is familiar to him. He is well acquainted through the State that he can have the best man to take the census in each locality, so that no one will be overlooked. While the work will thus be done by State machinery, the pay of those who take the census will, of course, come from the national Government.

It will be well for all classes of business men to take stock of their affairs this year, so that they may be able to answer promptly when the census taker comes around.

Farmers are very apt to make mistakes if they do not do this, as it is almost impossible to hold in the memory all the details about crops, cows and their product for a whole year.

It is this failure of so many farmers to keep accounts, compelling them to answer the questions of the census taker by guess that has made statistics of farm products so generally unreliable. It must

be credited to the poll tax of said officer.

There will not be so many questions to be asked in taking the next census as there were in 1890. That census was greatly overburdened by the multiplicity of information sought, and much of it could not be prepared for publication until several years after its date, and was therefore practically only dead lumber by the time it saw the light. Director Merriam will endeavor to avoid this mistake.

The statistics of population are of course of first importance. These are what a new appointment of Congress is to be based upon. That must be reported first so that Congress can act on it.

The other matters may string along for one or two years.

There is great rivalry among States to secure as large increases as possible, as if this is not up to the average of the country they must be a representative. Maine, though showing more population than in 1890, will probably lose a member unless indeed the number of representatives is increased so that no State shall lose.

Massachusetts is likely neither to gain nor lose, though the large increase in population is almost wholly in Boston and other cities in all parts of the State.

An Appreciation of Mayor Quincy.

The most conspicuous and interesting feature before the Boston public today is undoubtedly that of Mayor Quincy. Conspicuous because of the rapid succession of departures which he has inaugurated during his three years in office, he is interesting whether one does or does not agree wholly with the results he has obtained or the methods by which he has obtained them. All this being true, the able sketch of Mayor Quincy's personality and accomplishments which George E. Hooker has contributed to the current "Review of Reviews" will be widely noted. Mr. Hooker has been an appreciative observer of Mayor Quincy's public career, and on this subject therefore he writes sympathetically and understandingly.

Boston's mayor has earned the reputation of being the foremost practical expert in the science and art of municipal administration that we have in this country. His antecedents, Mr. Hooker points out, harmonize with his present career. Grandson on his father's side of one mayor of Boston and great grandson of another, he is connected on his mother's side with the family of Bishop Huntington, while his individual history has been largely that of a professional politician in the highest sense of that term. An assured if limited income has permitted him to make politics and government his calling in life, hence he has never practised his profession of law.

Yet with laws and their administration Mayor Quincy has always been busy. A dozen years ago he was helping to frame a charter for his native town of Quincy, he has served four years in the Legislature, and has repeatedly been chairman of the State committee of his party. His first election to Boston's chief executive body place in the fall of 1895, and at the end of that term he was re-elected. These facts are true enough, but they bear restatement at this time, inasmuch as they now really represent the labors Mayor Quincy has discharged in the course of the three years and a half during which he has served this city.

Mayor Quincy's methods have been of two sorts. On the one hand they have been directed to the enlargement and refinement of executive machinery, and on the other to the expansion of that machinery's functions. Mr. Hooker admirably elucidates these two aims, concerning both of which our mayor has been grossly misunderstood, and hence unjustly criticized.

The publication of the City Record typifies the whole broad reach of the mayor's enlarged idea. He wishes intelligence to be disseminated, knowledge of what the city has done, is going to do and should do. "His general tendency is to regard city government more and more a matter of science and of the expert, rather than as an expression of the mere formal idea of representation." Hence, quite naturally, the mayor's unpaid commissions and municipal committees.

The extension of government functions which Mayor Quincy has brought about is likewise double in form. It has striven for municipal control of municipal work, and has provided new facilities for promoting popular health, recreation and instruction.

Economically the municipal work, and

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these latter-day luxuries as merely extensions of traditional principles is highly interesting. "Orchestral concerts and picture exhibitions are but the cold weather editions of the summer concerts on the Common, and the landscape decoration in the Public Garden!"

Bostonians will read this article with much interest. Since our mayor is "enamored," it is certainly well to get what light we may on the subject of his personality and his ideals.

Prevention of Prairie Fires.

The Western States beyond the region of the great lakes are especially subject to devastating fires both on prairie and woodland, because there the air is drier than in localities where more water abounds, from which evaporation is constantly taking place. No State has suffered worse from prairie fires than Kansas, particularly the western or arid part. It is the property destroyed that is the worst effect of these fires. They consume the humus in the soil, thus lessening its power of retaining moisture, and speedily return the land to its original aridity and sterility.

To prevent prairie fires, a bill was enacted by the Kansas Legislature last winter, providing that on a petition of one-third of the inhabitants of a county asking for a vote on the question providing for a fire tax, such vote shall be held within 50 days, and if favorable, a tax not exceeding two mills on each dollar of property shall be collected. The township trustee shall make a map of each township, subdividing it into convenient fire districts, which, so far as possible, shall run to both highways and railway tracks. In this way, each district shall be separate from those near it.

The township trustee shall before the first Monday in August in each year set apart the various sums from the fire tax for plowing, mowing or burning portions of grass so as to make a barrier against the spread of a dangerous fire. Each road overseer is required by law to plow the width of three furrows all around his district. Two strips of three furrows each are to be plowed beside each railroad track running through the district. For the labor in doing this each man is to receive one dollar and fifty cents, and for man, team, wagon, plow or scraper \$3 per day. Any person assessed may be allowed to work out his tax on these terms.

In cases of emergency the fire overseer shall have power to warn out all able-bodied men to fight or provide against prairie fires, and the work thus done shall be credited to the poll tax of said officer.

This method of raising by tax the sum needed is a great improvement over the general system of dealing with a fire wholly on the inspiration of the moment. Work can be made much more effective, and in most cases every fire will be stopped before it starts.

The house adapted for forcing pole beans should have considerable space above the beds, ranging about eight feet.

"4. Pole beans should be included in the list of vegetables adapted for forcing under glass.

"2. The requisites for forcing pole beans under glass are practically the same as for bush beans, sweet corn, melons, cucumbers, etc.; a night temperature of not less than 60°, with 10° or more higher during the day.

The house should be kept moist, and the soil likewise should never become very dry.

"3. The house adapted for forcing pole beans should have considerable space above the beds, ranging about eight feet.

"4. Pole beans thrive well in almost any good fertile greenhouse soil. In this respect they resemble corn.

"5. The time from germination until maturity varies with different varieties. The range of those tested was from 54 to 62 days.

"6. Much time is saved by starting the seeds in pots, pre-planting being taken not to allow the plant to become pot bound before transplanting. The plants should be in their permanent positions before they begin to run.

"7. The varieties that were found to do well when tested were Mastiff Golden Pod, Early Golden Cluster and Golden Champion, named in order of productiveness.

"8. A cord trellis is preferable to the ordinary bean pole for training up the plants. They are more evenly distributed by the use of the cord, and, too, the shade from the pole is avoided.

"9. Practically no trouble from insects or fungi attended the growing of this crop. One variety developed a slight tendency to pod rot at the last picking. Red spider and mite, which have been reported as troublesome in forcing bush beans, are kept in check by maintaining a moist atmosphere.

"10. Where bush beans can be made a success as a main crop, with a house adapted for them, pole beans, we believe, will be found much more productive, as the soil has done much damage.

The problem of preventing forest fires, especially in the woods of Northern New England, involves more expense. Probably most that can be done is to exercise greater care not to shoot game or allow matches to be lighted where the flame can come in contact with leaves. The resinous trees are most in danger from fire, and when it once strikes into such a forest there is no hope of saving it unless a severe storm cuts down everything.

Farming at the Experiment Station.

Pole Beans Under Glass.

Not willing to rest satisfied with the favorable results of their experiments in growing sweet corn under glass, the New Hampshire Experiment Station have been trying to force pole beans in the same way, and in their February bulletin they report their success.

Dwarf or bush beans have often been grown in this way, but they do not know that any one has ever tried pole beans until their first experiment in the winter of 1896-'97, which proved fairly successful with one variety, but it is of the crop grown in the winter of 1897-'98 that their bulletin treats.

Naturally the house for pole beans must have considerable space above the beds, but the modern house where cucumbers and lettuce are grown answers the requirements well, as does one where tomatoes are trained to a single vine. The soil should be well enriched, and they used a sandy loam composed of equal parts rich dark loam, sand and manure. The beds were made loose upon the ground, the subsoil being loosened about seven inches deep, and this prepared soil placed seven inches deep upon that.

Much time may be gained in the work by soaking the seed before planting, and it then can be started in flower pots, either four or six-inch pots, and from these transplanted directly into the beds. They should not be allowed to become root bound before transplanting, as this checks the growth. Only plants making a healthy growth from the first should be transplanted.

They tried two methods of supporting them, the ordinary pole, and wires run over the poles at seven feet above the beds; putting pegs in the ground near the bean, then running strings from them over the wire and down again to the ground. This gave best results as it gave less shade, and utilized the overhead space in best manner. The beans seemed to be self fertile, pollinating themselves perfectly well.

The hills were made in rows 18 inches apart each way, using two or three plants to a hill. This gave a dense foliage, but it did not seem thick enough to hinder productiveness. No insect pests troubled them, and no fungus, except on one variety, which rotted in the pod at later pickings.

Red spider and mite are said to be troublesome in forcing the bush beans, but these may be kept in check by a damp atmosphere. Radishes or some other quick-growing crop may be grown between them at the earlier stages of growth.

Of the five varieties tried, the Lazy Wife, a dark green pod of medium size, four to six inches long, gave its first picking in 60 days' after germination, and in 14 days yielded to 100 plants 20 pounds. No later picking.

The Mastiff Golden Pod, a wax bean, strong grower, with good sized pods, exceeded all others in first three pickings, and yielded a large and profitable crop for a long time. Planted in January, the first picking was in 57 days from the germination, and first two pickings 13 pounds, and next three pickings 15 pounds, or 63 pounds at eight pickings. Planted in April it gave 49 pounds nine ounces at first three pickings, 42 pounds 14 ounces in next two, and 60 pounds 13 ounces at last three, a total crop of 152 pounds at eight pickings to 100 plants.

The Golden Champion, another wax variety, a strong grower, with large pods averaging 6 inches long, came to picking in 57 days from January planting, and at first three pickings gave 25 pounds five ounces, but gave only eight pounds seven ounces at next two pickings, and three pounds two ounces later, the pods rotting at last picking, or 36 pounds 14 ounces to 100 plants in the season. Planted in March it came to picking in 62 days, and gave 12 pounds five ounces at next two, and 10 pounds 13 ounces at last three, a total crop of 100 plants in the season.

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The Golden Champion, another wax

OUR HOMES.

The Workbox;

THE LAWSON PINK.

The thirty-thousand dollar pink lenos is self ready to the embroiderer's needle, and some very artistic designs are already being created, the flowers looking so natural that one is almost tempted to smell them. The color is exquisite, a warm pink that sometimes gleams from a mother-of-pearl shell, but is seldom found in flowers, unless in orchids.

A very good match in embroidery silks is found in Japan floss, numbers 582, 583, 584 and 585, and for occasional high lights 082; for greenish numbers 310, 310A, 311 and 312.

While the solid embroidery shows the flower to best advantage, half-solid work in Hemstitch's Spanish floss (same numbers) will be found to be very effective upon heavy material, as art linen, silk sheeting and some of the new canvases.

On light green art linen the Lawson pink is especially effective, and some very elaborate toilet scenes are being brought out, the acid-yellow border being wrought with the pink shading to a medium green, the shades of the carnation foliage.

The flowers are effectively placed in loose clusters. A. B. W.

Carrots.

As a rule carrots are not treated except fully either by cook or diners. Yet they are a wholesome vegetable, capable of being made into a delicious one, if they but fall into clever hands.

A few recipes to this end may be of service to the housewife, who is often hard pressed for variety even in preparing her vegetables and a salad for her simple dinner, and who heretofore has only thought of carrots as the golden slice in a vegetable soup or accompaniment of a pin bone stew.

One method of preparing carrots is this wise: Take two bunches of small carrots and plunge them into boiling water for five minutes; then rub the outer peel off with a clean cloth. This is considered a better way than scraping them. Cut off the green tops and cut the carrots into thin slices. Put in a sauceman three ounces of butter, two tablespoonsfuls of water, a salspoonful of salt, a little pepper and the sliced carrots. Cover the pan and stew slowly for thirty minutes. Meanwhile beat light the yolk of two eggs, and add to them half a cup of cream and one tablespoonful of chopped parsley. Pour this sauce over the cooked carrots, and let them remain over the fire long enough for the eggs to cook, and then serve immediately.

The French manner of cooking very young carrots is delicious. Boil them until tender, then cut them into halves lengthwise. Melt some butter in a hot spider. When the butter bubbles lay in the carrots and sprinkle them with some sugar, salt and pepper and finely chopped parsley. Fry them until the edges become crisp and browned.

Lyonaise carrots are made in the same way, only cooking some finely chopped onion in the melted butter before adding the vegetables.

To make creamed carrots put in a sauceman two tablespoonsfuls of butter, and when it is melted stir in one tablespoonful of flour. Gradually add to this one cup of rich milk, and season with pepper and salt.

Cut the boiled carrots into cubes or with a small scoop into balls, and stir them into the creamed sauce. When hot turn them into a heated dish, sprinkle chopped parsley over them and serve.

A delicious entree is made thus: Scrape and cut into cubes enough carrots to make one quart. Put these into a sauceman containing three pints of boiling water, and cook until they are nearly tender. Then drain off all the water and add one cup of stock, a teaspoonful of sugar and some salt and pepper. Cool rapidly until the stock has been almost boiled away, add a large tablespoonful of butter, and shake the pan so that the butter and remaining liquid will mix and adhere to the carrots coating them. Pile the carrots in the centre of a hot platter and serve them with small fritters placed around the edge of the platter.

For pickled carrots, cut them into cubes or balls and cook them until tender, but not soft. Put them in a jar and cover with hot vinegar, to which has been added a sliced onion, a few peppercorns, some celery seed and a couple of bay leaves. This pickle is very nice for serving with cold meat or using with beets to garnish potato salad.—Philadelphia Ledger.

Window Boxes.

April, the month of sunshine and showers, has again made its appearance, and warns us, if we are to have a good display of flowers in our window-box garden throughout the summer, that it is time to get ready.

To those who have not yet attempted to raise flowers in this way, the following hints may make them anxious to try their hands at it. It is certainly worth a trial, if there is a window in the house you may call your own. The expense is trifling, and the pleasure derived from the blossoms and your care of them continues through the summer.

The first thing necessary is a wooden box, as long and as wide as the space permits; it should be about one inch thick and eight inches deep. Paint the outside a dark brown or a dark green. In the sides of the box, quite near the bottom, make a few little holes to allow superfluous water to escape. The box may then be fastened to the window of the room with iron brackets, which will be made and adjusted.

A layer, about three inches deep, of large dinders, broken charcoal or broken crockery is put in the box, which is then nearly filled with any fairly good mould, no special mixture is necessary. On top of this somewhat richer soil is placed a thin layer of manure in small pieces and add one-third of this to two-thirds of the mould, with a little lime to sweeten it, and the result is an excellent top soil, easily obtained and inexpensive.

In selecting the flowers for the window garden, taste must be exercised in their combination if the box is to be a thing of beauty. The best effects are obtained by putting but one or two kinds of plants in each box, though there is no objection to a plant or two of Virginia or Japanese creeper on either side, to run about the box, inside and out, and to climb up the sides of the window. When a variety of plants are put into one box together, it invariably happens that the strongest of the lot takes possession of the soil and smothers the weaker things.

The scarlet-flowered geraniums are very showy plants for this purpose, and combined with Virginia creeper and the deep blue of the periwinkle make a most attractive window box.

In caring for these plants during the summer it is necessary that the moisture should be applied to the parts above the ground, as well as those beneath it. The roots of the plants should be watered each evening

after the sun goes down, and about three times a week a sponge dipped in water and squeezed over them will help them to thrive by cleansing them from dust and opening their pores.—The American Queen.

Sick-Room Etiquette.

It is only in extreme cases and at inopportune times that visitors are excluded from the sick-room, —the medium of confinement is relieved so much by the smiling countenance and cheery word of a friend. It may seem almost superfluous to offer any suggestions as to the means of making a call upon the sick acceptable, yet "often times we do offend where most we wish to please." How many, even among those who are the promptest to discharge their duty in such cases, are so welcome that their return is awaited with eagerness?

The failure, or partial failure, of such well-meaning persons may arise from the fact that the sense of duty which has prompted the visit is allowed to make itself too apparent. Calling upon the sick is by no means the pleasantest of tasks, and it is not to be wondered at, perhaps, if the duty is sometimes put off until delay is no longer excusable.

If so much hesitancy is felt, delicate dish or a few choice flowers, accompanied by a note kindly worded and delivered in person, will relieve the embarrassment and show the good wishes of the visitor.

The flowers are effectively placed in loose clusters.

A. B. W.

In Time of Influenza.

The handkerchief is the most active agent in spreading a gripe. The mother, who is the little patient's nose, then thoroughly tucks the handkerchief in her belt, to be used upon her own or the next small nose that needs attention, and the results are just what might be expected, for the patient's expectation is, of course, alive with disease germs. The handkerchiefs or cloths may be kept under the pillow, or in an easy reach of the mother, and when soiled taken to the washboard and put to soak in cold water in which a little odorless disinfectant (this comes for fifty cents a bottle and can be procured at any druggist) has been stirred, then when you have leisure attend to them, putting them into a wash-boiler, more than covering them with cold water in which pearline has been dissolved, allowing two dessertspoonfuls of the powder to each pint of water used (this is a large allowance, but the disinfectant hardens the water, so more is needed), then letting the shells be removed, they should be rolled in beaten raw eggs and then coated with yeast or sausages, and fried in hot fat till a golden brown.

The French manner of cooking very young carrots is delicious. Boil them until tender, then cut them into halves lengthwise. Melt some butter in a hot spider. When the butter bubbles lay in the carrots and sprinkle them with some sugar, salt and pepper and finely chopped parsley. Fry them until the edges become crisp and browned.

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A. B. W.

The Fashion in Flowers.

The latest additions to the list of fashionable flowers are hydrangeas and azalea blooms, magnified wallflowers, particularly favored in Bordeaux tints, primroses of all colors, both Chinese and garden varieties, and large flat roses with few petals, nicknamed "wheel roses"; while all the flowers mentioned in former letters are maintained in vogue. Lilies, violet, white, and hyacinths, being essentially spring flowers, will not be worn after May, but until then they will be in considerable request. It was shown a pale gray sailor hat trimmed in a novel way with lilies, the sprays standing up around the brim; the sailor's cap, with a sprig of violets on the left, was as much in vogue behind. The interval in front is filled with a puffing of mauve tulle. Among the new models entirely covered with flowers noted one of hyacinth buds shaded from deep violet on the edge to lilac in the centre; another, the low-slung crown of which was covered with pink rose petals, and the brim with a double row of Bordeaux roses placed back to back; and a third made of primroses, the flowers arranged in little bunches of different colors, each surrounded by leaves.—Millinery Trade Review.

How to Cook Trout.

Trout may be baked, but is usually prepared fried. A simple way is to drop the fish—which has been rolled in meal or flour—into a pan of hot butter. It should be fried a light brown, and seasoned after it is removed from the pan. If a cup of cream is poured into the frying-pan, boiled over, the meat is then seasoned and poured over the fish, it makes a nice sauce to eat with it.

Still another way to fry trout is to have the butter in the pan heated to the hottest point, and then drop in the fish, that has been split and rolled in meal or flour—into a pan of hot butter. It should be fried a light brown, and seasoned after it is removed from the pan. If a cup of cream is poured into the frying-pan, boiled over, the meat is then seasoned and poured over the fish, it makes a nice sauce to eat with it.

Nothing can be daintier for breakfast than brook trout, and for a Sunday morning breakfast, when the busiest person can take time to enjoy his meal, it is especially appropriate.

Of course, eggs in any of the 660 ways there are for cooking them always make an appropriate accompaniment for any dish, and if trout is the main part of the feast, eggs can be used in an ornamental way; but may be appropriately served only for breakfast or luncheon.—N. Y. Tribune.

A fashionable color in wall decorations and

after the sun goes down, and about three times a week a sponge dipped in water and squeezed over them will help them to thrive by cleansing them from dust and opening their pores.—The American Queen.

Domestic Hints.

BROWN POTATO SALAD.

Take the potatoes, and with a potato scoop cut into little balls. Let them stand half an hour in cold water, then dry by rolling them in a towel, and fry in the deep fat before cooking the croquettes. Sprinkle with salt and lay a few sprigs of parsley on the dish with them.

SCORCHING.

Scorched eggs are easily avoided, but another way is to coat them with flour, meat rather than stirring them. To do this, when boiled hard—that is, from fifteen to twenty minutes—that the yolk may reach that meat state so much to be desired. The shells being removed, they should be rolled in beaten raw eggs and then coated with yeast or sausages, and fried in hot fat till a golden brown.

BAKED MUFFINS.

With one pint of sifted flour one teaspoonful of baking powder, one scant tablespoonful of sugar, and a half teaspoonful of baking powder. Beat two eggs, whites and yolks separately. With the yolks add a pint of milk, three cups of sugar and the yolks of four eggs. Cook until smooth and firm, then cool. When cold add the beaten whites of three eggs and a quart of whipped cream.

COFFEE CREAM.

With one pint of sifted flour one teaspoonful of sugar, half a teaspoonful of salt, and two small teaspoonsful of baking powder. Beat two eggs, whites and yolks separately. With the yolks add a pint of milk, three cups of sugar and the yolks of four eggs. Cook until smooth and firm, then cool. When cold add the beaten whites of three eggs and a quart of whipped cream.

DUMPLINGS FOR FRICASSEES.

One pint of sifted flour, one teaspoonful of baking powder, one scant tablespoonful of sugar, and a half teaspoonful of salt.

Add just enough sweet milk to mix to a soft dough, mould into little balls, drop into the boiling fricassee or stew, cover closely and cook without uncovering for twenty minutes.

IRISH MOSS BLANC MANGE.

Boil one-half a cupful of the moss in cold water for fifteen minutes, pick over and wash well. Tie it in a bag made of netting or coarse cheesecloth, and then drop it into a double boiler with one pint of milk, three cups of sugar and the yolks of four eggs. Cook until smooth and firm, then cool. When cold add the beaten whites of three eggs and a quart of whipped cream.

COFFEE CREAM.

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COFFEE CREAM.

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MASSACHUSETTS PLOUGHMAN BOSTON, MASS., SATURDAY, MAY 20, 1899.

POETRY.

(Original)

MY MOTHER'S HAIR.
More precious than the looks of gold,
Or than the suburbs strands more fair,
Because, forsooth, she's growing old,
Is mother's silvering hair.

In youth the filtering sun rays lost
Themselves amidst the tangle there,
There now is spread old age's frost,
In mother's silvering hair!

More beautiful than raven braid,
Or plait of brown, the' these be rare,
Is the pure venerable shade
Of my old mother's hair!

A. E. LOCKE.

TIRE BLUEBIRD.

Listen a moment, I may you; what was that
sound that I heard?
Was it the bunting branches, the ripple of
Brooks, or above us? and seal a flutter of
wings?
The blushing known it is April, and soars toward
The sun and rings.

Never the song of the robin could make my
heart so glad; and when I heard
When I heard the bluebird singing, in spring, I
forgot to be sad.

But a ripple of music sunshine changed
into song!
It seems to thinking of summer, when the days
and their dreams are long.

Winged love that we call a bluebird, you blend in
the silver strains.
The sound of laughing waters, the patter of
spring's sweet rain,
The voice of the winds, the sunshine, and fragrance
of blossoming things.
All you are April song, that God has
dewed with wings!

Eugene Reed.

THE MIDNIGHT SKIES.

To him there can be but one
The fruits in infinity;
As within its system's space
Each place will be a continent
Within undreamt-of limits pent.
Again, if that be true indeed,
That all the stars together speed
Forever through the empty vast,
Must be first and one be last.

Then, as the midnight skies we see,
Thus of the star which leads the van;
From back by whose huge gow the seas
Of terrible tranquillities,
Arouse to ineffectual storm.
Surge round the vast and following swarm,

It is not far off, till the last
The legend of all its past;
All the many furrows fade
God's world in the dimpled passage made.

W. G. Hole, in The Spectator.

LOVE SONG.

Half the laurel wreaths of fame
Were twined for my unworthy head.
What were thy worth, unless you came
To see your lover garlanded?

Half the sovereignty of earth
In one sole sceptre wove my grasp;
What would its heavy gold be worth
Unless your hand were mine to clasp?

Half the roses Summer knows
By pleasure's hand were plucked and strown,
Should I raise up one single rose
It must drink its sweet alone?

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Two brothers have
of Sioux City;
Each thought the other Sioux pretty.
So each took his knife.
And the other one's knife.

Now which of the two Sioux pity?
—Harvard Lampoon.

The blisters made by shoveling snow
Will shortly pass,
To be succeeded by the ones
He raises mowing grass.

N. Y. World.
"Strange bed fellows make."

Caress o'er the couch ever hover.
You can't sleep a wink;
If you stop for a blink.

The other man steals all the covers.
—Washington Star.

The Best Man's Coat.

It frequently gives one a shock of surprise to observe what small and even ridiculous matters serve to influence a man's development and success in life. Peter Sand, Master of Arts and Fellow of St. Gaston's, was dim-witted, and failed in one aspiration to distinguish himself as a black cloth and a dark blue. In this fact lies the secret of his subsequent development and prosperity.

Three years ago, Peter's development had apparently ceased. He lived entirely at the university of Durbridge, was known as a Fellow of St. Gaston's, and occasionally lectured on anthropology. His face had once expected a great deal from him, but in the mean time abandoned these expectations. One or two articles in scientific magazines formed the sum total of his contributions to the press, and the first portion of his great work *"The Epoch of the Mastodon"* had been written only to be thrown aside. The income from his Fellowship was more than sufficient to his comfort, and he had never liked society. Generally he had withdrawn further and further into himself, and his face had faded a little. But his own amazement was so great that he could scarcely take notice. He tried to imagine how Fattie would look if Peter tried to carry out his mistaken idea of the old custom, and he wished him good night. And then he said "Good night" to Peter, and hastened away to his own room to laugh in private.

In the morning Peter appeared in the dreaded coat. It was a dark blue, and he was so pleased with the effect that Barron, who had prepared another coat for him, could not find courage to tell him.

"Peter looks very handsome," he thought. "After all," he thought, "Peter looks very handsome." But his own amazement was so great that he could scarcely take notice. He tried to imagine how Fattie would look if Peter tried to carry out his mistaken idea of the old custom, and he wished him good night. And then he said "Good night" to Peter, and hastened away to his own room to laugh in private.

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